



## A GOOD START

### **Low temp langoustines**

Low tempered langoustines, shellfish mayo, preserved vege & spicy leaves  
*Lavtemperert sjøkreps, skalldyrs majo, preservert grønt og krydret blader*

**265,- / 1,2,4,11**

### **Nordic king crab salad**

Spicy king crab salad, crispy lotus, creamy avocado, chili mayo & acidy cress  
*Krydret konge krabbe salat, lotus chips, kremet avocado, chili majones & syrnet karse*

**195,- / 2,3,4,13,23**

### **Vestfold duck terrine**

Confit Vestfold Duck terrine, caramelized plum, crunchy kale, spiced chutney & truffle snow  
*Konfiterert ande terrine, karamelisert plomme, krisp kål, krydret chutney og trøffel snø*

**185,- / 1**

### **Vegetarian, cheesy & sweet**

Sweet potato, leek & goat cheese tarte, wipped sour crème from Røros, hearty lettuce & spicy cress

*Søtpotet, purre & geitost terte, pisket Røros rømme, hjertesalat & krydret karse*

**145,- / 1,3,5,11**



## **MAIN THINGS**

### **From the highlands of Norway**

Herb coated rack of lamb from Trønderlag, confit cherry tomatoes, crunchy greens, potato cake with goat cheese from Haukeli & a port wine and Marrow bone reduction  
*Urtebakt lammecarre fra Trønderlag, konfiterert cherry tomat, knasende grønt, potetkake med geitost fra Haukeli & en portvin og margbein reduksjon*

**335,- / 1,5,11,13**

### ***Out of the wild***

Slow baked Norwegian moose sirloin, confit salsify puree, pickled chanterols, potato fondant, crispy onion and juniper flavoured red wine sauce  
*Langtidstekt Norsk elg yttrefilet, konfiterert skorsonnerrot pure, syltet kantarell, fondant potet, krisp delikatessløk & rødvinnsaus avsmakt med einebær*

**355,- / 1,11,25**

### **From the depth of the ocean**

Low tempered cod from Lofoten, confit beets, homemade bacon sausage, pickled delicacy onion, herb & butter sauted amandines & skimmed horseradish velouté  
*Lav temperet torsk fra Lofoten, konfiterert betet, hjemmelagd baconpølse, syltet delikatessløk, urte & smør sauterte amandiner & skummet pepperrot velouté*

**265,- / 1,3,4,11**

### **A taste of the Norwegian woods**

*Classically done risotto, 5 different types of wild mushrooms, fresh picked herbs and grated pecorino*  
*Klassisk risotto, 5 typer av villsopp, fersk plukket urter og revet pecorino*

**225,- / 1,11,25**



## **THE SWEET END**

### **Chocolate perfection**

Dark chocolate sponge, Valrhona chocolate and raspberry ganache, milk chocolate mousse and Manjari chocolate jelly

*Mørk sjokoladebunn, Valrhona sjokolade & bringebær ganache, melkesjokolade mousse og Manjari sjokolade gele*

**135,- / 3,5,11,15**

### **Sweet & sour**

Lemon & sea buckthorn curd tarte, Italian mareng and dry frozen berry crumble

*Sitron og havtorn kurd terte, Italiensk mareng og frystørket bær krum*

**125,- / 3,5,11**

### **An ice cold selection**

A selection of our home made ice cream, coulis, berries and crumble

*En variasjon av hjemmelagd iskrem, coulis, bær og krum*

**115,- / 3,5,11**

### **A cheesy experience**

A selection of 5, both International and domestic cheeses, home made marmalade, fruits & crisp bread

*En variasjon av 5, både Internasjonale og Norske oster, hjemmelagd marmelade, frukt og kjeks*

**205,- / 1,3,5,6,8,9,11,21**



## Allergi liste

*Allergener / Allergens:*

*1 Selleri/Celery, 2 Skalldyr/Crustaceans, 3 Egg/Egg, 4 Fisk/Fish, 5  
Hvete/Wheat, 6 Rug/Rye, 7 Bygg/Barley,  
8 Havre/Oat, 9 Spelt/Spelt, 10 Lupin/Lupin, 11 Melk/Milk, 12  
Bløtdyr/Molluscs, 13 Sennep/Mustard,  
14 Mandler/Almonds, 15 Hasselnøtt/Hazel nuts, 16 Valnøtter/Walnuts, 17  
Macadamia nøtt/Macadamia nuts, 18 Cashewnøtt/Cashew nuts, 19  
Pekannøtt/Pecan nuts, 20 Paranøtt/Brazil nuts, 21 Pistasjnøtt/Pistachio  
nuts, 22 Peanøtt/Peanuts, 23 Sesam/Sesame, 24 Soya/Soy,*